

BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	Unit 11: Contemporary Global Cuisine
Learning aim(s)	A: Research and plan menus that reflect current trends and developments in global cuisine
Assignment title	Researching Global Cuisine
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	You work as a trainee in the food and beverage department of a large hotel. In order to challenge trainees, the Food and Beverage Manager has organised a menu writing competition. The winning menu will be used for a banquet for a group of international visitors. Your brief is to plan a detailed and balanced menu which reflects a range of global styles and types of dishes internationally to meet the needs of the customer and business.
Task 1	Carry out research on the history of and influences on Global food in order to identify a range of dishes which can be served at the banquet. Use you research to compile a menu for the banquet. There are no restrictions of the types of menu you can produce Your menu, however, must be balanced in terms of taste, texture, colour and nutritional value.



Checklist of evidence required		Research portfolio and summary of history and influences Menu and recipes
Criteria covered by this task:		
Unit/Criteria reference	To achieve the criteria you must show that you are able to:	
A.D1	Plan a detailed and balanced menu which reflects a range of global styles and types of dishes globally to meet the needs of the customer and business	
A.M1	Plan a balanced menu which reflects different global styles and types of dishes	
A.P1	Describe influences on styles and types of global dishes	
A.P2	Plan a basic menu that reflects different global styles and types of dishes	
Sources of information to support you with this Assignment		
Other assessment materials attached to this Assignment Brief		<i>eg, work sheets, risk assessments, case study</i>